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Sent By: MORNING STAR-SACTO; Sep-17-07 11:06PM; 9169232648; GUIDO-CMS Appl. 10/699,187 Applicant: Guido Law Office of Philip A Steiner 1212 Marsh Street, Suite 03 San Luis Oblepo, CA 93401 (805) 549-8877 (Office) (805) 549-8866 (Pax) IN THE UNITED STATES PATENT AND TRADEMARK OFFICE ۵ In Re The US patent application of) Date: 09/08/2007 5 Applicant: John Guido) Group Art Unit:1761 6 Serial No.: 10/699,187) Examiner: Kelly Mahafkey 7 Filed: 11/01/2003) Docket No.: UT09042003 В Title: Method for Collecting and) Customer No.: 31105 9 Packaging of fresh Produce. 10 DECLARATION UNDER 37 CPR § 1.132 11 12

I, Chris Rufer, hereby declare that I am the founder, owner and president of The Morning Star Packing Company ("Morning Star.") Morning Star is the largest tomato processing company in the world. Morning Star is one of the most innovative in the entire tomato processing industry and is always seeking ways to reduce costs, improve efficiencies, develop economies of scale, and develop new tomato products for the bulk ingredients and food service markets.

I further declare that I have reviewed the cited references of

Bettencourt et al. (US 3,986,561), Studer (US 4,232,506); Dall'Argine et al.

(US 1,878,996), Verhaeghe (UB 2002/0170398A1) Floyd et al. (US 5,505,950)

Sanders et al. (6,213,302) and the non-patent reference to Cruess.

I further declare that consolidating fresh tomato processing with a

and a stable tomato processing is not obvious to those skilled in the art for

the reasons stated below.

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i Fresh tomato processing is a completely separate industry from shelf

stable processing and requires different business models, marketing, capital

3 equipment investment and distribution channels than shalf stable processing.

Fresh tomato products have a short shelf life which requires the rapid

s transport of finished products to market to avoid spoilage. Shelf stable

6 processed products however, have a long shelf life and may be stored for

7 significantly greater periods of time without concern of spoilage.

8 Shelf stable processing for tomatoes is all performed during a short

9 production period during the summer months that typically lasts 80 to 100

10 days. During this short window of production, the entire crop is processed

11 and stored in warehouses and then distributed to customers over a 12 month

12 period. Fresh produce processing is generally performed on a continuous

13 basis year round in much smaller volumes since the fresh produce product

14 needs to reach its market while still fresh. An oversupply of finished fresh

15 produce products to markets results in quick price erosion and spoilage. Such

16 is not generally a concern for shelf stable products due to the ability to

17 store the finished products and maintain balanced pricing levels based on

18 market demand over time, rather than available supplies of fresh produce.

In all cases, once the shelf stable processing tomato crop has been

20 harvested and processed, the facilities are shut down and sit largely idle

21 until the next harvest season.

22 There is little commonality in processing equipment. Shelf stable

23 processing plants require considerable capital investment and are energy use

24 intensive requiring larger and more centralized plants to maximize efficiency

25 and distribution. However, fresh produce processing facilities requires much

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- l less capital investment in plant equipment and are far less expensive to
- 2 operate allowing many smaller facilities to be utilized and operated
- 3 independently to supply more localized or regional markets.
- 4 The current harvesting techniques and volumes of produce harvested for
- S the two industries are entirely different. Harvesting of fresh produce
- 6 (particularly tomatoes) is performed largely by hand to prevent damage to the
- 7 produce while produce designated for shelf stable processing is machine
- 8 narvested in huge volumes to ensure efficient use of the packaging plant
- 9 (i.e., an energy intensive process.)
- 10 Prior to the inventor's recommendation, our company has not considered
- 11 combining fresh tomato processing with our shelf stable tomato processing.
- 12 For at least the reasons set forth above, one skilled in the art of
- 13 fresh produce processing would not be familiar with the requirements or have
- 14 any motivation to consolidate fresh produce processing with shelf stable
- 15 produce processing and visa versa. There simply is no obvious motivation for
- 16 consolidating fresh produce processing with shelf stable processing
- 17 I, Chris Rufer, hereby declare that all statements made herein of my
- 18 own knowledge are true and that all statements made on information and belief
- 19 are believed to be true; and further that these statements were made with the
- 20 knowledge that statements and the like so made are punishable by fine or
- 21 imprisonment, or both, under 18 U.S.C. 1001 and that such willful false
- 22 statements may jeopardize the validity of the application or any patent
- 23 issued thereon.

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Appendix - Chris Rufer/Morning Star Background

- 2 Mr. Rufer holds a BA in Economics (1972) and a MBA in Finance &
- 3 Corporate Planning (1975), both from the University of California. He also
- 4 holds a MS in Agricultural Sciences.
- 5 Mr. Rufer founded The Morning Star Company in 1970, driving one truck
- 6 hauling homatoes and peaches. He now designs, constructs and operates the
- 7 company's food processing facilities. The company's principle business is
- 8 agribusiness development and management in the processing tomato industry.
- 9 The company has founded, and is the Managing Partner/Member of six
- 10 enterprises. Mr. Rufer currently serves as President, Chief Executive Officer
- 11 and owner.
- 1.2 Morning Star accounts for over 30% of the California processing tomato
- 13 production, supplying 45% of the U.S. ingredient tomato paste and diced
- 14 tomato markets, with sales of approximately \$450 million.
- 15 In 1982, Mr. Rufer founded a tomato paste processing plant with three
- 16 grower investors, and originated and implemented two important innovations in
- 17 the tomato industry; namely, (1) the dedicated production and marketing of
- 18 industrial tomato paste and (2) the marketing of tomato paste in the "300
- 19 gallon bag-in-box."
- 20 As tomato paste requirements grew The Morning Star Packing Company-Los
- 21 Banos was founded and built in 1990. Through innovative thinking, common
- 22 sense, and experience we improved the quality and lowered our cost of
- 23 producing tomato paste. This facility processes approximately 530 tons of
- 24 tomatoes (180,000 pounds of tomato paste) per hour.

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- 1 In 1995, The Morning Star Packing Company-Williams was built. The Williams
- 2 facility combines state of the art technology with economies of scale.
- 3 This facility processes approximately 630 tons of tomatoes (200,000
- 4 pounds of tomato paste) per hour, making it the largest tomato processing
- 5 facility in California. Morning Star also established the California Sun
- 6 Harvesting Company (Cal-Sun) in a partnership with prominent tomato growers
- 7 primarily to reduce the cost of tomato harvesting and create efficiencies in
- 8 the harvesting, trucking and the processing of tomatoes.
- 9 In 2002, Morning Star founded Liberty Packing Company, Santa Nella. The
- 10 original plant was built in 1975, but completely revamped in 2002. Liberty
- 11 Packing does all the diced processing for Morning Star which has been doing
- 12 bulk diced products at separate facilities since 1993.
- 13 At all Morning Star facilities, we emphasize innovative thought, and we
- 14 strive to use available resources and technology to their fullest potential
- 15 in order to continuously improve quality, productivity and service for our
- 16 customer.
- 17 As important as quality, service and price are, we know there is more.
- 18 To remain competitive for the long term, we must be innovative. That is why
- 19 we rigorously maintain our position as the major force developing and
- 20 implementing new and improved technology in our industry.

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22 Additional information is available at URL: www.morningstarco.com

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